



## Grass-Fed Cheeseburgers

with Poblano and Corn Salad



20-30min



2 Servings

If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from the heat source. Place corn, onions, and poblano peppers on a rimmed baking sheet and broil on top rack until lightly charred, 5-10 minutes. Heat 1 tablespoon oil in a medium skillet over medium, add burgers and cook about 4, then add cheese, cover and cook, until melted.

## What we send

- grass-fed ground beef
- red onion
- ears of corn
- lime
- poblano pepper
- fresh cilantro

## What you need

- ketchup
- kosher salt & ground pepper

## Tools

- grill or grill pan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Energy 710.0kcal, Fat 35.0g, Proteins 43.0g, Carbs 61.0g



### 1. Prep ingredients

Heat a grill or grill pan to medium. Peel and slice **half of the onion** into ¼-inch thick rounds, keeping rings intact. Shuck **corn**, removing any strings. Thinly slice **cheese**.



### 2. Grill vegetables

Brush **onions, corn, and poblano** with **oil**. Grill onions over medium heat, turning occasionally, until tender and lightly charred, 6-8 minutes. Grill poblano and corn (or place directly over a gas flame), and cook, turning frequently, until charred in spots, 4-6 minutes. Wrap poblano in paper towel and let cool.



### 3. Prep burgers

Divide **beef** and form into two (4-inch) patties. Make an indentation in the center of each to keep burgers flat while grilling. Season generously with **salt and pepper**.



### 4. Prep salad

Pick **cilantro leaves** from **stems**; finely chop stems and coarsely chop leaves. Unwrap **poblano** and wipe away charred skin. Halve poblano, remove stem, core, and seeds, then finely chop. Coarsely chop **grilled onions**. Cut **kernels** from corn. Halve **lime** and cut **one half** into wedges.



### 5. Finish salad

Squeeze other **lime half** into a medium bowl and whisk in **1 tablespoon oil**. Season with **salt and pepper**. Add **cilantro stems and leaves, corn, and chopped grilled onions and poblanos**; toss to combine.



### 6. Grill burger & buns

Grill **burgers** over medium heat until lightly charred on one side, about 4 minutes. Flip, top with **cheese**, and grill, covered, until cheese is melted and burgers are medium-rare, 2-3 minutes more. Split **buns**; grill, cut-sides down, until toasted, about 1 minute. Place **burgers** on **buns**. Serve topped with **ketchup**, with **salad and lime wedges** on the side. Enjoy!